

reaches 25% of the trap. be cleaned every two weeks, or when F.O.G. no longer than 90 days. Grease traps must depth. The frequency of pumping shall be F.O.G. reaches 25% of the overall liquid interceptors are to be pumped in full when for grease traps and grease interceptor. Grease The City of Issaquah requires routine cleaning

Maintenance

site for a minimum of three years. and maintenance records must be kept onsubmitted to the city on an annual basis, was removed. The F.O.G. Log must be the date cleaned, and how much waste indicate who performed maintenance, or interceptor cleaning. Your log should Keep a maintenance log for your trap

Grease traps are no longer allowed to be installed. under or near sinks in your cooking area (shown at right). underground vaults found outdoors. Grease traps are found they get into your sewer. Grease interceptors are large Grease interceptors are designed to catch F.O.G. before

What is a Grease Interceptor?

a grease interceptor. to install and maintain accumulation is of defense from Your best line problems! and cause major

F.O.G. finds ways to accumulate in your side sewer on inside flap). However, even with the best practices, F.O.G. (see Best Practices to Fight Fats, Oils & Grease employees the importance of controlling

> The first thing to do is to teach your What Can You Do?

parking lots, streets, and sewer system repair. backup, including damage to adjoining properties, owners liable for ALL clean-up costs related to a sewer Issaquah Municipal Code Chapter 16.38 holds business

F.O.G. Can Cost You Money!

lakes and Puget Sound. sewer system and backup sewage into our streams, cause major operational problems in our public backup into your business! These buildups can also of F.O.G. can plug your pipes and cause a sewer daily dish washing process. Over time, buildup The most common accumulation comes from your to the sides of your kitchen drain and sewer pipe. If not handled properly, F.O.G. can solidify and stick

F.O.G. Means Trouble!

gravies, sauces and food scraps. butter, cooking oil, mayonnaise, food ingredients such as: meat, fish, and are found in common food and Fats, Oils & Grease FO.G. stands for



Best Practices to Fight Fats, Oils & Grease

- Always scrape and wipe leftover fats, oils, grease and food waste from all dishes, pots, pans and cooking equipment prior to prerinsing or washing.
- > Remove your garbage grinderthey are prohibited.
- Maintain your grease interceptor or grease trap.
- > Install and maintain screens in all floor and sink drains. This will also reduce the amount of food waste that accumulates in your grease interceptor or side sewer.
- Educate and train employees quarterly about these practices to control F.O.G.
- Hire a contractor to maintain the vent hood and filters and dispose of the waste properly.
- Wash all floor mats, grills and greasy kitchen equipment in a sink. Never wash these items outside.
- Reduce both garbage costs and F.O.G. problems by composting your food scraps. Please contact the Resource Conservation Office at (425) 837-3420.

Open up poster inside and display in your kitchen to help your employees fight F.O.G.!





BUSINESS CUSTOMERS

Fight

Keep Fats, Oils & Grease **Out of Your Drain!**







THE RIGHT WAY

CORRECTO

올바른 방법

Wipe dishes, pots, pans and cooking equipment before rinsing or washing.

Limpie con papel los platos, ollas, sartenes y equipo de cocina antes de enjuagarlos o lavarlos.

접시, 냄비, 팬, 조리 도구를 물로 헹구거나 씻기 전에 먼저 찌꺼기를 닦아냅니다.

THE WRONG WAY

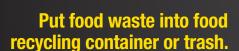
INCORRECTO

잘못된 방법

Do not pour cooking residue into the drain.

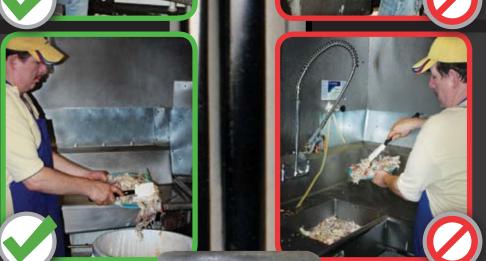
No arroje por el desagüe los residuos de alimentos cocinados.

조리하고 남은 찌꺼기를 배수구에 붓지 마십시오.



Coloque los restos de comida en contenedores para reciclar alimentos o en la basura.

음식물 찌꺼기는 음식물 재활용 용기나 쓰레기통에 넣습니다.



Do not put food waste down the drain.

No arroje los desperdicios de alimentos por el desagüe.

음식물 찌꺼기를 배수구로 흘려보내지 마십시오.

Collect waste oil and store for recycling. Clean up spills immediately.

Junte el aceite usado y guárdelo para reciclar. Limpie los derrames inmediatamente.

사용한 기름은 모아뒀다가 수거해 가도록 합니다. 기름이 흘렀을 때는 즉시 닦습니다.



Do not pour cooking oil into the drain.

No vierta aceite de cocina directamente en el desague.

요리용 기름을 배수구에 붓지 마십시오.

Wash floor mats in a utility sink.

Lave los tapetes en un lavabo de servicio.

바닥 매트는 다용도 개수대에서 씻습니다.



Do not wash floor mats outside.

No lave los tapetes en el exterior. 바닥 매트를 집 밖에서 씻지 마십시오.

Keep screens in all drains to catch food waste.

Coloque coladores en todos los desagües para retener los desperdicios.

배수구마다 거름망을 설치해 음식물 찌꺼기를 걸러냅니다.



Do not remove screens from drains. No quite los coladores

de los desagües.

배수구에서 거름망을 제거하지 마십시오.

Direct questions to Dana Zlateff at (425) 837-3420 or visit www.ci.issaquah.wa.us/FOG